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to: Shrive Beck

Comment List

APPLICATION NO.	APPLICATION ENTRY NO.	ACTION ENTRY NO.	USERNAME FROM	COMMENTS
09926173	1		MATTHEWTHEXTON	Claims 11 and 12 are methods which use the products, hence are the controlling claims. would preparing the assembly of wafers in a case be material handling for class 414? Thanks, Mat Thexton
09926173	1	2	MATTHEWTHEXTON Modilal Patel	Moti Patel wrote: Matt Thexton 4/30/02 Cl. 414 does not take any processing or treatment. Sugest cl. 206. Moti Patel 4/30/02
09926173	1	3	MATTHEWTHEXTON	Huong, Claims 11 and 12 recite 'preparing wafers' which i guess is what MPatel is saying doesn't go in 414. the second step is 'housing the wafers in a wafer storage case', so can you place this in class 206? Thanks, Mat Thexton
09926173	1	4	V	Huong Pham wrote: Rec'd 5/1/02 To: Reiley 5/1/02 Please consider claims 11 and 12 for class 53. Note specification pages 24-26: the method appears to be a packaging method for shipping & transportation not

				proper for class 206. Thanks. HPham
09926173	1	5	MATTHEWTHEXTON Don Reiley	Don Reiley wrote: To: Mat Thexton WE 01 May 2002 Storing is NOT a class 53 operation. The step of housing is merely an obvious method of use of the class 206 container. The 'preparing wafers' step recited in claims 11 and 12 appears per disclosure pages 8, 10 and 18 to be a 'cleaning in pure water'. Therefor class 134 is suggested. DReiley
09926173	1	6	MATTHEWTHEXTON	Post Classifier Don Reiley has suggested Class 134. Please see his comments forming the basis for consideration of Class 134. Thanks, Mat Thexton
09926173	1	7	STEPHENLECHERTJR	Not 134 since the cleaned case is used in the method of claims 11 and 12. Method of storing is no more than the case and the wafer. 206 looks appropriate and see ref. cited.
09926173	1	8	Hurng Pha m	5/23/02, Huong Pham wrote: "To: D. Reiley The step of 'preparing' (cleaning) is too much for cl. 206. Also, the step of 'storing' is not a using step of class 206 (note spec. pages 24 & 25: this is an unfinished product, the recited steps are steps of a packaging procedure).

				I think claims 11 and 12 are either for class 53 or cl. 134. Thanks. HPham"
09926173		9	MATTHEWTHEXTON Don Reiley	Don Reiley wrote: "S. Lechert Th 30 May 2002 Most comprehensive claims 11 and 12 entail the greatest organization cleaining wafers and housing in a especially prepared container believed proper for class 134. Class 53 is NOT pertinent as this is STORAGE no shipping through commerce. DCReiley"
09926173	1	10	M <u>ATTHEWTHEXTON</u> Steve Lechart	Steve Lechert wrote: "Reiley Looks like 53 to me. See pages 24 + 25 of spec where the cased wafers are shipped. Also the surfactant cleaner remains on the wafer therefore not 134. Lechert"
09926173		11	MATTHEWTHEXTON Dinald (. Reiley	Don Reiley wrote: "Mat Thexton Th 13 Jun 2002 Don't understand why this application was routed back to me for fourth or fifth consideration! Suggest class 422 in view of sole disclosure that dust generation is suppressed in order to protect stored wafers requiring high clean room environment see disclosure pp 7-9. Suggest 422/40 since the coating step perfects the dust supress and the 'preparing' step

http://10.96.26.18/adr/Pc/PC_WORKFLOW/Asp/comment_list.asp

	(disclosed as cleaning)
	is too much for class
	414. DCReiley"
	J. T. DORONOY

422 CHEMICAL APPARATUS AND »»» 40 protection

Process of storage or

PROCESS DISINFECTING, PRESERVING, DEODORIZING, OR STERILIZING

This subclass is indented under the class definition.

Process for maintaining a protective environment or counteracting destructive environment by disinfection, deodorizing, preserving, or sterilizing.

- (1) Note. Manufacturing articles or stock material to be resistant to deterioration in use, as by adding a stabilizer or by processes of manufacture, are classifiable, per se, in; e.g., Classes 156, 264, 427, etc.
- (2) Note. Manufacturing or processing steps classifiable, per se, in a class when combined with a step(s) proper for this class is classified in the, per se, class and crossed to this Class 422.

SEE OR SEARCH THIS CLASS, SUBCLASS:

127, for apparatus for destroying organisms by the sudden release of high pressure.

SEE OR SEARCH CLASS:

- 62, Refrigeration, particularly 78, , and 331 for processes and apparatus for preserving by refrigeration, including such steps or means combined with deodorizing, antisepticizing or germiciding the material which is subjected to refrigeration or providing a special atmosphere in a cooled space.
- Telephonic Communications, 452, for antiseptic telephone protectors.
- Drug, Bio-Affecting and Body Treatment Compositions, 76.1+, for deodorant compositions which are not applied to the living body which function by destroying the odor-causing organism or by desensitizing the olfactory mechanism.
- Hazardous or Toxic Waste Destruction or Containment, for processes of destruction (e.g., disinfection, sterilization) by any means (e.g., heating, chemical action, radiation) of hazardous or toxic waste to make such waste into an environmentally safe substance, especially see 215+, for destruction of biomaterials (e.g., sterilization of medical or dental waste) to render safe for landfill disposal, and subclass 258 for processes of permanently storing hazardous or toxic waste per se, such as pathogenic organisms (e.g., virus, bacteria, or medical or dental waste).

40 . Process of storage or protection

This subclass is indented under subclass 1. Process directed to residual processes of storage or protection of articles or materials provided for under the definition 1.

(1) Note. This subclass requires a continuing or ongoing process A single

uniform admixture with preserving agent is not included herein.

SEE OR SEARCH CLASS:

62, Refrigeration, particularly 78, , and 331 for processes and apparatus for preserving by refrigeration, including such steps or means combined with deodorizing, antisepticizing or germiciding the material which is subjected to refrigeration or providing a special atmosphere in a cooled space.

426, Food or Edible Material: Processes, Compositions, and Products, 418, for process of storing solid foods under controlled condition.